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Country: JP Japan

Kind: A

Inventor: BARCELON SHIRLEY ANN;  
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Core: [more...](#)  
IPC-7: [A23G 3/00](#);Priority Number: 1987-10-22 [US1987000112313](#)

Abstract: PURPOSE: To give a specified flavor perception by mixing an effective amt. of a hard candy base and an effective amt. of flavor blend prepared by compounding corn mint oil and eugenol in a specified ratio.

CONSTITUTION: A flavor blend is prepared by mixing 20 to 94.9wt.% corn mint oil, 5 to 40wt.% eugenol, 0.1 to 3.0wt.% cardamom and 40 to 75wt.% menthol. An effective amt. of a hard candy base and an effective amt. of the flavor blend are mixed to prepare a flavor compsn. The amt. of the candy base is preferably 94 to 98wt.% in the flavor compsn., and the amt. of the flavor blend is preferably 0.1 to 0.3wt.%. The candy base may be sugarless or contain sugar.

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Other Abstract Info: None

